



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

PRIYA CORPORATION

11/3/2009

Andy's on Brown Deer
8200 W Brown Deer Rd
Milwaukee, WI

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
12-201.11	Provide a certified food manager there must be a state registered food manager on staff ;if you want to continue to serve hot dogs and egg muffins. Obtain a serv safe course and register with the state.	11/3/2009
3-501.16	Potentially hazardous food must be held hot at 135 degrees or above. The hot dogs on the spindal are at 120 degrees F and must be held at 135 F. adjust the heating element to hold food at 135 F.	11/3/2009
3-701.11	Food that is unsafe, adulterated or not from an approved source must be discarded. There are expired 1/2 gal and full gasans of milk on sale. There are also deli meats and beef jerky past experation. Remove from shelves and monitor product.	11/3/2009
4-701.10	Utensils and food-contact surfaces of equipment must be sanitized. There is no sanitizer soultion set up at the ready to eat food court. have a sanitizer bucket set up for easy access to clean utensils.	11/3/2009

Notes:

On 11/3/2009, I served these orders upon PRIYA CORPORATION by leaving this report with

Inspector Signature (Inspector ID:71)

Operator Signature